



# CAPTAIN BILL'S

# LONG ISLAND RESTAURANT WEEK

Sunday, April 26th - Sunday, May 3rd

**2 - COURSE LUNCH - \$24/\$24.72 CC**

NOT AVAILABLE ON SUNDAYS. We will be having regular Sunday Brunch then LIRW dinner at 4pm

## 1<sup>ST</sup> COURSE

### Baked Stuffed Clam

minced clams, bacon, garlic, parmesan

### Fried Calamari

cherry peppers, marinara

### PEI Mussels

toasted breadcrumbs, white wine, garlic and herbs

### Soup of the Day

### Mixed Greens Garden Salad <sup>GF</sup> <sup>V</sup>

creamy garlic dressing

### New England Clam Chowder

## 2<sup>ND</sup> COURSE

### Fried Flounder Sandwich

tartar, lettuce, tomato, and pickles served with fries

### \*Black Angus Burger

cheddar, bacon, and crispy onions served with fries

### Vegetable Caprese Sandwich <sup>V</sup>

fresh mozzarella, basil, and aioli on ciabatta served with fries

### Grilled Atlantic Salmon <sup>GF</sup>

shiitake mushroom, tamari ginger sauce served with potato and vegetable

### Chicken Milanese

breaded chicken, burrata, with tricolor tomatoes, arugula, basil pesto

**NO SUBSTITUTIONS PLEASE**

<sup>GF</sup> = Gluten Free <sup>V</sup> = Vegetarian

Tax and Gratuity Not Included • Menu Subject to Change without Notice

\*\* Menu pricing shows cash price first and credit card price second. Itemized receipt will show cash price with credit card total on bottom.

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions \*Cooked to your liking Before placing your order, please inform your server if a person in your party has a food allergy.

122 OCEAN AVE,  
BAY SHORE, NY 11706

  /CAPTAINBILLSBAYSHORE  
[WWW.CAPTAINBILLS.COM](http://WWW.CAPTAINBILLS.COM)



# CAPTAIN BILL'S

# LONG ISLAND RESTAURANT WEEK

Sunday, April 26th - Sunday, May 3rd

**3 - COURSES - \$46/47.38 CC**

On Saturday, LIRW dinner menu will be offered all night.

## APPETIZERS

**New England Clam Chowder**

**Fried Calamari**

cherry peppers, marinara

**Baked Stuffed Clams**

minced clams, bacon, herbs, garlic,  
pecorino romano cheese

**PEI Mussels**

roast garlic herb broth and toasted breadcrumbs

**Arugula Salad** (GF) (V)

parmesan, pine nuts, cherry tomatoes, vinaigrette

**Jumbo Shrimp Cocktail** (GF)

(add \$8.00)

## ENTRÉES

**\*Seared Tuna** (GF)

shiitake mushrooms, tamari, wasabi

**Cedar Planked Salmon**

dijon mustard glaze, dill sauce

**Broiled Seafood Platter**

scallops, shrimp, flounder, baked clam  
(add \$4.00)

**Horseradish Crusted Grouper**

chive beurre blanc

**Linguini with Shrimp**

garlic, tomato, basil

**Braised Short Ribs**

red wine

**Make it a Surf & Turf**

braised short ribs and sautéed  
sea scallops (add \$8.00)

**Roast Chicken Breast** (GF)

mushrooms, truffle butter

**\*Black Angus**

**Prime Rib of Beef Au Jus**

crispy onions (add \$15.00)

**Gnocchi** (V)

spring vegetables, fresh herbs,  
garlic and olive oil

## DESSERTS

Coffee and Tea Included

**Toasted Pound Cake**

bananas, caramel,  
vanilla ice cream

**Warm Bread Pudding**

vanilla sauce,  
whipped cream

**Warm Apple Crisp**

whipped cream

**Warm Fudge Brownie**

vanilla ice cream,  
caramel drizzle

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